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| **Sustainability Section 3.9** | | |
| ***Sustainability Component*** | | ***Timeframe*** |
| * Achieve energy, water and waste savings through technical innovation and human expertise. * Tray-less dining * Recycling 100% of cardboard boxes, packaging & metal cans * Eliminating straws to reduce waste * Utilizing single touch dispensers * 100% recycled napkins * Biodegradable wares and containers will be available upon request at retail facilities, and as needed in the residential facilities along with reusable containers * Reduction of food waste * Implementing food waste tracking system * Re-usable containers * Composting   Once annually, the Contractor will bring a local farmer to help in the Waterfall Community Garden | | On-Going |
| **Locally Grown Requirements (3.9.4)** | | |
| ***Sustainability Component*** | | ***Timeframe*** |
| Tracking of local purchases   * Local produce: product name, farm name and location, quantity purchased, purchased date, prices paid for produce * Incremental volumes of total food budget: | | Year one -5%  Year two- 10%  Year three- 12%  Year four-13%  Year five-14%  Year six-15% |
| Contractor will establish written contract agreements with selected local grower(s) requiring them to produce and deliver agreed upon quantities at a fixed price for a specific contract period. Prices paid directly to local farmers will be no less than the fixed prices noted in the weekly report found at http://www.ams.usda.gov/mnreports/fvwretail.pdf | | By March 31st of each contract year |
| Documentation of direct prices received by each individual local grower | | Documentation due with annual Business Plan on March 15th for inclusion in University annual plans. |
| Conduct lunch and learn programming:  Local Farm Market Meet and Greet" involving Farm Vendor Demonstrations of a "Featured Texas Farm Product" and increase educational opportunities through a newsletter blackboard describing which farms local foods come from, display area for recipe cards for chefs specials, nutritional value of food. | | Quarterly:  Begin Oct 2017 |
| Development of ‘farm to table’ program with local agricultural community with annual summary of measurable goals for assessment | | Provide annual summary |
| * Progress to reduce dependency on pre-packaged goods * Purchase a percentage of proteins that are naturally raised and locally grown * Purchase a percentage of baked breads locally sourced * Demonstrations of recipe card of chef’s specials, educational opportunities through newsletters regarding “Featured Texas Farm Product” * Conduct meetings with local farmers and UHS Food Service Management teams and local growers to discuss partnership * Sustainability practices measurements   + Energy   + Water   + Waste | | On-Going |
| **Additional Sustainability Terms** | | |
| ***Topic (Section)*** | ***Sustainability Component*** | ***Timeframe*** |
| Teaching Kitchen (2.12) | Sustainable Exhibitions | Twice Monthly |
| Cougar Woods Student Commons (2.14) | This space will have a sustainability theme, featuring a campus garden, water reclamation/Hydro pond, Share A-Bike program and indoor hydroponic growing. | On-Going |
| Sanitation and Recycling (3.8.5) | Contractor will recycle according to UHS sustainability regulations and policies, and costs shall be borne by Contractor. | On-Going |
| Zero-Waste (3.9.2) | Residential dining venues at the University of Houston and University of Houston -Victoria Universities must be Zero Waste Facility Certified by 2020. | 2020 |
| Produce From Community Garden (3.9.3) | Contractor will purchase produce (pending food safety compliance) from the Office of Sustainability's farming operation as it comes available within two weeks of notice to the operator. | As compliant with food safety |